Potato Salad50

Number of Servings: 50 (138.99 g per serving)

Amount	Measure	Ingredient
10.00	lb	Potatoes, ckd in skin, peeled, unsalted, diced
1/2	cup	Oil, canola, salad & cooking industrial
1/2	cup	Vinegar, cider
3 1/4	tsp	Juice, lemon, cnd/btl
3.00	Tbs	Mustard, yellow, prep
1/4	cup	Sugar
3 1/4	tsp	Salt, table
16.00	ea	Eggs, hard bld, lrg
4 1/4	cup	Celery, fresh, diced
1 1/3	cup	Onion, white, fresh, chpd
1.00	tsp	Spice, pepper, black
1 3/4	cup	Mayonnaise, light
1/2	cup	Relish, pickle, sweet

Nutrients per serving

Nutrition Facts

Serving Size (139g)
Servings Per Container

Amount Per Serving

Calories 160	Calories from Fat 60
	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 70mg	**23%**
Sodium 280mg	**12%**
Total Carbohydrate 22g	**7%**
Dietary Fiber 2g	**8%**
Sugars 3g	
Protein 4g	

Vitamin A 4% • Vitamin C 20%
Calcium 2% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Notes

* 12# AP Potatoes = 10# EP
Potentially Hazardous Food. Food Safety Standards: Store and serve at 40 degrees or below.

Cook potatoes until tender. Dice while warm. Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently. Marinate until cold, storing at 36-39 degrees F overnight.

Add eggs, celery, relish, onion and pepper to marinated potatoes. Mix lightly.

Add chilled mayonnaise. Mix carefully to blend. Chill at least 1 hour before serving. Serve with #8 scoop.
1 serving = 1/2 c
1 serving = 22 g carbohydrate = 1 1/2 Carb Serv